

# diwali laalten

a vibrant celebration of indo-chinese cuisine, where the rich flavours of hakka and manchurian traditions come to life.

originating from the bustling streets of kolkata, this unique fusion emerged from a cultural exchange between chinese immigrants and indian culinary heritage, blending distinctive cooking techniques and spices from both worlds.

this diwali laalten (लालटेन) menu is an explosion of colour, light, and bold unforgettable flavours.

£55 per person | *for 2 people minimum*  
available 23 oct - 6 nov

mallow



**chinese bhel:** snack mix of fried noodles with peanut sesame dressing

**shiitake turnip cake:** steamed daikon fritter studded with shiitake mushrooms, served with fermented green oil and pickled cucumber

**gobi 65:** crispy cauliflower served with a cool coconut chutney on uttapam, a soft fermented rice and lentil dosa

**veg manchurian:** mixed vegetable balls in rich sweet and sour gravy

**kai lan:** sautéed chinese long stem broccoli

**green burnt garlic rice:** fried rice with garlic, petit pois, spring onion and chives

**carrot halwa:** slow-cooked carrot sweet infused with spices, served warm with ice cream

**black sesame laddoo:** soft sweet made with coconut and black sesame

### cocktails

**szechuan martini:** gin by mildreds, lime, szechuan peppercorn, passion fruit 11

**jasmine pandan iced tea 0% abv:** jasmine cold brew, lime, pandan infusion 5.5



available 23 october - 6 november 2024, daily from 12pm, for parties of 2+ guests. no discounts or promotions can be used in conjunction with this menu. please let our team know of any dietary requirements when booking and we will do our best to accommodate. an optional service charge of 12.5% will be added to your bill. scan the qr code to book your table.

